

SAVORY SWISS EGGS

(Serves 6)

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| 1 cup Natural American Cheese, grated | ¼ teaspoon salt |
| 2 tablespoons butter | Cayenne pepper |
| ½ cup cream | 1 teaspoon prepared mustard |
| | 6 eggs, slightly beaten |

Spread cheese over bottom of shallow, well buttered baking dish. Dot with butter. Combine cream, salt, pepper, and mustard, pour half of this mixture over cheese. Pour eggs into baking dish. Cover with remaining cream mixture. Bake in a moderate oven (350° F.) 25 to 30 minutes. Serve at once.

SPAGHETTI DE LUXE

(Serves 8)

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| 2 cups spaghetti | ¼ cup mushrooms |
| 1 tablespoon butter | 1 No. 1 can tomato soup |
| 1 onion, finely cut | 2 cups Natural American Cheese, grated |
| 1 green pepper, finely cut | |
| ¼ cup stuffed olives, sliced | |

Cook spaghetti. Melt butter in pan, add onion, pepper, olives, mushrooms, and soup; heat. Add cheese, stir until melted. Pour over spaghetti. Bake in buttered casserole in a moderate oven (350° F.) 30 minutes.

Spaghetti De Luxe — see recipe above

